

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 09-09-2000	ESTABLISHMENT NO. AND NAME 0008, Coopemontecillos, Montecillos		CITY Alajuela COUNTRY Costa Rica
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Luis Salas and Byron Gurdian		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A - Acceptable M - Marginally Acceptable U - Unacceptable N - Not Reviewed O - Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment O
Pest -no evidence	07 A	Operational sanitation		35 A	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 M	Sampling procedures		47 A	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	09-12-2000	0008, Coopemontecillos, Montecillos	Alajuela
			COUNTRY
			Costa Rica
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Luis Salas and Byron Gurdian		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

20M-Floor needs attention in the slaughter and boning rooms (Broken at several placeces -hard to clean and potential for stagnant water-Unhyginic).

M-28- a. Carcasses in a cooler very close to floor- Potential for cross contamination with floor for large carcasses.

b. Viscera: Liver and hearts were beeing cleaned with wash water-no drain for dirty water to escape from the tray.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 09-08-0000	ESTABLISHMENT NO. AND NAME 0010, Procesdora Centro American de Carne		CITY Liberia COUNTRY Costa Rica
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Luis Salas and Byron Gurdian		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A - Acceptable M - Marginally Acceptable U - Unacceptable N - Not Reviewed O - Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filing procedures O
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 09-11-2000	ESTABLISHMENT NO. AND NAME 0012, Central American Meat,SA(CAMSA)		CITY Heredia COUNTRY Costa Rica	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Luis Salas and Byron Gurdian		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/No-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A - Acceptable M - Marginally Acceptable U - Unacceptable N - Not Reviewed O - Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations 55 O	
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A	
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A	
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A	
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring 60 A		
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records 63 O	
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures 65 O		
Temperature control	10 A	Animal identification		37 A	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection 71 O	
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 72 A	
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification 73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates 74 A		
Product contact equipment	19 A	Residue program compliance		46 A	Single standard 75 A	
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision 76 A	
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 A		
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A	
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	09-11-2000	0012, Central American Meat,SA(CAMSA)	Heredia
			COUNTRY
			Costa Rica
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Luis Salas and Byron Gurdian		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

28M-Forelegs of large carcasses touching the platform of the workers close to final wash.

M33-Floor in the Pre-chill room needs attention (Broken- at several places- hard to clean)

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 09-07-0000	ESTABLISHMENT NO. AND NAME 0019, Procesdora de Carne del Rey, SA		CITY Heredia COUNTRY Costa Rica
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Luis Salas and Byron Gurdian		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

CODES (Give an appropriate code for each review item listed below)
 A - Acceptable M - Marginally Acceptable U - Unacceptable N - Not Reviewed O - Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		